

Stuffed Pepper Soup in the Slow Cooker

Soup instead of Baked Stuffed Peppers

Stuffed peppers have long been an easy, budget-friendly meal. But while they're easy and cheap to make, they can be tedious to make and it feels like they need to cook forever if you want your peppers to be just perfectly tender. So, how do you keep the flavor of a favorite recipe and make it even easier? Turn it into a soup. Seriously. This Slow Cooker Stuffed Pepper Soup requires maybe 1/3 of the time as traditional stuffed peppers but you get to keep all of the flavors in this budget slow cooker meal.

What to Serve with Stuffed Pepper Soup

This is one of those soups that can easily be an all in one meal. It has everything you need. The protein, the veggies, and the rice. However, if there are things that you would like to add to this soup, like a side salad, you certainly can.



Variations to Stuffed Green Pepper Soup

I love making slow cooker soups for dinner. All winter long we have soup a few times a week. It is easy to make, fills us up, is usually inexpensive and just perfect for cold weather. I love this soup tastes and that it is a complete meal in a bowl, but if you want to change up the recipe, you certainly can.

- **Rice:** instead of white rice, you can change this to brown rice, a rice mixture or even wild rice. All of these bring their own flavors and textures but it still tastes amazing.
- **Orzo:** If you find that you want a change of pace from rice, or just don't like rice, you can also make this recipe using orzo pasta. This pasta is very small and often times has a similar texture to the rice.
- **Meat:** While we make this with ground beef, you can certainly make it with ground turkey or chicken, pork or even vegetarian meat crumbles. Each will add something different, but will all taste fantastic.
- **Make it vegetarian:** In addition to using vegetarian meat crumbles, you can make this a completely vegetarian soup by using vegetable broth instead of chicken broth.

How to Store Stuffed Green Pepper Soup

If you have stuffed green pepper soup leftover when you make this for dinner, you can save it for leftovers for easy lunches or dinners. Be sure to wrap the soup well with plastic wrap or aluminum foil. You can also use airtight containers. The soup will last for several days when stored properly.

Can Stuffed Pepper Soup Be Frozen

I've gotten in the habit of freezing leftover soup or even making an entire batch just to freeze, for quick and easy meals in the future. Slow cooker soups are great meal prep too! This Slow Cooker Stuffed Pepper Soup is no exception, it reheats well and makes a delicious hearty lunch so I often divide the batch into several containers that I send with my husband for lunch. Or I'll freeze a batch and then just heat it back up when I need a quick dinner. Use this as a freezer meal. Pull it out when you know you will be short on time but still want a home cooked meal.

Heating Bell Pepper Soup

If you find that the rice has soaked a large amount of the broth of this soup, some of it will be released when it is heated through. If you are still wanting more broth, simply add more beef stock when you are reheating this soup. Adding water is another option. You can also add beef bullion cubes to the soup when you add water if you are unhappy with the flavor.

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Ingredients in Stuffed Bell Pepper Soup



Brown the burger in a pan, drain completely. Chop onions, red and green peppers.



Add cooked and drained beef to the bottom of the crockpot. Add diced onions.



Next, add chopped peppers to the slow cooker.



Pour tomato sauce over vegetables and burger.



Then, add canned tomatoes.



Add beef broth.



Add seasonings.



Then, add white rice.



Cook on low for 6-8 hours.

For the summary of Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends



DESCRIPTION

Slow Cooker Stuffed Pepper Soup is one of the best easy slow cooker recipes you'll ever try, one of my favorite budget slow cooker meals, great for feeding the entire family on a budget!

INGREDIENTS

- 1 lb Ground beef
- 1 c. Onion chopped
- 2 c. Bell peppers chopped
- 15 oz. Can diced tomatoes with garlic and onions
- 15 oz. Can tomato sauce
- 3 c. Beef broth
- $\frac{1}{2}$ tsp Oregano
- $\frac{1}{2}$ tsp Basil
- Salt and pepper to taste

- 1 c. White rice
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INSTRUCTIONS

1. Brown your meat and drain completely. Place the drained meat into the slow cooker.
2. Add in the chopped onion and chopped bell pepper.
3. Stir in the can of diced tomatoes, the tomato sauce and the beef broth.
4. Mix in the oregano and basil, as well as salt and pepper to taste.
5. Pour in 1 cup of rice, place the lid on the slow cooker, and cook on low for 6-8 hours.
6. Stir and serve immediately, or store in an airtight container in the fridge or freezer for later use.